

IN THE CLAIMS

1-20 (canceled)

21. (previously presented) A method for the selective separation of volatile flavorings from a starting material selected from fruit juice, vegetable juice and waters produced in fruit and vegetable processing, wherein the starting material is extracted with a compressed C₂-C₄ hydrocarbon.

22. (previously presented) The method of claim 21, wherein the extraction is carried out at a temperature of 70°C or less and a pressure of less than 50 MPa.

23. (previously presented) The method of claim 22, wherein the temperature is from 20 to 35°C and the pressure is from 0.5 to 10 MPa.

24. (previously presented) The method of claim 21, wherein the hydrocarbon is selected from the group consisting of ethane, propane, butane or any mixture thereof.

25. (previously presented) The method of claim 21, wherein an entrainer is added to the compressed hydrocarbon.

26. (previously presented) The method of claim 25, wherein the entrainer is dimethyl ether or an alcohol.

27. (previously presented)The method of claim 21, wherein the hydrocarbon is recirculated.

28. (previously presented)The method of claim 21, wherein the starting material is extracted continuously.

29. (previously presented)The method of claim 21, wherein the extraction is carried out in a separation column.

30. (previously presented)The method of claim 29, wherein the separation column is operated in countercurrent.

31. (previously presented)The methods of claim 29, wherein the separation column is coupled to a separator and extracted flavorings are separated by at least one of pressure reduction or temperature elevation.

32. (previously presented)The method of claim 31, wherein the hydrocarbon is recirculated.

33. (previously presented)The method of claim 21, wherein extracted flavorings are finally dissolved.

34. (previously presented) The method of claim 33, wherein the flavorings are dissolved in ethanol.

35. (currently amended) The method of claim 21, wherein the starting material is a luter water produced in fruit and vegetable processing is extracted.